



**FREY VINEYARDS**  
**BIODYNAMIC**

**2016 CABERNET SAUVIGNON**  
*MENDOCINO*



Vibrant, focused and expressive, with flavors of allspice, huckleberry and underbrush, our Cabernet mirrors the terroir of Redwood Valley's complex ecosystem. Graceful tannins sustain a velvety mouthfeel, with subtle violet notes on the finish. Pair with New York steaks and Gorgonzola butter or wild mushroom risotto.

*Alcohol: 13.5% by volume.*

*Total sulfite, naturally occurring: TTB analysis, 1ppm.*

*Aged in stainless & exposed to French oak staves*

## **FREY VINEYARDS**

**Pioneers of Biodynamic® & Organic Winemaking  
in America. No Sulfites Added Wine Since 1980.**

In 1996, Frey Vineyards produced the United States' first certified Biodynamic wine. Frey Vineyards' Biodynamic wines are made from our premium estate-grown fruit, fermented with native indigenous yeast and produced with no added sulfites. Our low impact winemaking techniques preserve and protect the terroir of the wine, highlighting the subtle flavors of the vineyard site and vintage. No cultured yeast or malolactic cultures are added. Our Biodynamic wines are never subjected to acid and sugar adjustments or flavor enhancements, upholding the authenticity of the wine. Because the wines are not manipulated to reach certain flavor profiles, each batch is unique to the fruit and farm. The result is a portfolio of wines that are pure and delicious and mirror the richness and beauty of our land. All Frey Biodynamic wines are estate-grown and bottled in accordance with Demeter Biodynamic and USDA Organic regulations.



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